



AIREN OAK FERMMENTED

BOTTLES	VARIETY	VINTAGE	ALCOHOL
6.000	100% Airén	2012	13,00%

WINEMAKING

Grape must introduced in new French oak barrels. Aging for 4 months in contact with ne lees which are periodically removed to facilitate oxygenation of wine "battonage".

TASTING NOTES

Bright pale yellow color. On the nose, delicate and spicy roasted avors predominate. High aromatic intensity, with the presence of white fruit and oral notes. The palate is warm and structured, with an elegant and lingering nish.

FOOD PAIRING

Particularly suitable to accompany all kinds of sh, shellsh, pates and cured cheeses. Serving temperature varies between 8 ° C and 10 ° C.

AWARDS



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